



Menu

Slow Cooked Pork Ribs \$32

Infused with Ginger, Garlic, Smoked Paprika & BBQ Sauce, served with Coleslaw & Pineapple Salsa.

Philly (Philadelphia) Cheesesteak \$28

Shredded Angus Beef, Specialty Cheese Sauce, Pickled Onion & Gherkins on a Toasted Sub.

The VUE Burger \$25

Beef or Vegetarian Patty with Swiss Cheese, Caramelized Onion, Coleslaw, Aioli, Tomato Relish, Fried Egg, on Toasted Brioche Buns.

Prawns Thermidor Tart \$28

Creamy Prawns, Baby Spinach & Parmesan, Served on a Flaky Pastry Tart with House Salad.

NZ Green Lipped Mussels \$28

With Coconut Green Curry with Coriander, served with Garlic Bread (12)

Oysters \$36

Kilpatrick or Tempura and Lemon (6).

Yellow Fin Tuna Ceviche \$28

Served with Avocado Tartare, Crispy Bagel Chips.

Jalapeno Cheese Bites (V) \$24

Served with Golden Fries, Tomato Ketchup & Chipotle Mayo.

Kumara Or Potato Fries \$16

Served with Tomato Sauce & Aioli.

Please note that vegan, gluten free, dairy free options are also available.
All dishes may contain traces of nuts, dairy, gluten, eggs, soy, sesame, shellfish & pork.



Desserts

Artisan Cheese Plate \$35

A Selection of International Cheeses, Served with Dips, Crackers & Seasonal Fruit.

Sticky Date Pudding \$22

Deliciously Warm Moist Date Pudding, Topped with Toffee Sauce & Maple Walnut Ice Cream.

Authentic Crème Brûlée \$22

Fresh Vanilla Bean Pods with Cooked Crème & Caramelized Sugar, Served with Vanilla Ice Cream.

Mixed Berry Cheesecake \$22

Served with Cranberry Sauce & Berry Sorbet.

Please note that vegan, gluten free, dairy free options are also available.
All dishes may contain traces of nuts, dairy, gluten, eggs, soy, sesame, shellfish & pork.